

May 1952
To my wife from
from K. I. P. O.



FELLOWSHIP AND FOOD,—the one serving the emotional and the other the physical needs, are linked together wherever civilization is found. These two fundamentals are the basis of our social activity, although many other more obvious reasons and immediate events are assigned for the luncheon, tea, banquet or supper. Recognizing that food has values reaching beyond those that can be measured in weights and calories General Foods offers this booklet. It is designed to help the committee chairman in planning meals for a church, school or other organization, since though a woman may be a skilled home cook often she is not familiar with quantities needed for feeding a large crowd. Some recipes do not give satisfactory results when multiplied to serve a larger number; such recipes should be made up twice. However, most of these recipes may be doubled for 100 servings, and are so indicated.

Menus

Since a group meal usually celebrates some occasion it should be party-like, though of course, for the sake of easy and smooth service a menu that allows for much of the preparation to be done in advance should be chosen. These menus meet such requirements, are economical, and are easily managed with ordinary church or school facilities (see suggestions on page 2).

MENU SUGGESTIONS

CHURCH SUPPER (IN LENT)

Cup Tomato Bouillon
 *Cheese and Corn Souffle
 Green Beans
 Cole Slaw Bread and Butter
 *Butterscotch Raisin Pudding
 Tea or Coffee

CHURCH SUPPER

*Vegetable Beef Loaf with
 Parsley Rice
 Green Peas
 *Peach Ginger Ale Salad Molds
 Rolls and Butter
 *Tapioca Cream Pudding
 *Fudge Sauce
 Coffee or Tea

WOMEN'S LUNCHEON

Tomato Juice Cocktail
 *Chicken Alexandria
 *Jellied Vegetable Salad
 *Mixed Fruit Ambrosia with
 Cookies
 Tea or Coffee

CHURCH SUPPER

Chilled Vegetable Juice
 *Chop Suey with Almonds
 and Rice
 Spiced Peach Garnish
 *Mixed Green Salad
 *Chocolate Nut Fudge Pudding
 Tea or Coffee

CHURCH SUPPER

Shrimp Cocktail
 *Chicken Alexandria
 Broccoli or Green Beans
 *Apple Crisp with Whipped
 Cream or Lemon Sauce
 Tea or Coffee

WOMEN'S LUNCHEON (SPRING OR SUMMER)

Green Pea Soup with
 Salt Crackers
 *Minute Rice Chicken Salad
 on Crisp Greens
 Small Hot Rolls or Biscuits Butter
 *Tapioca Cream Pudding
 with Fresh Strawberry Topping
 Iced Tea or Coffee

FATHER AND SON DINNER

Fruit Cup
 *Shrimp Creole with Rice
 *Mixed Green Salad
 Ice Cream and Coconut Cake
 Coffee

YOUNG PEOPLE'S DINNER

Baked Ham - Sweet Pickle Relish
 Candied Sweet Potatoes
 Green Beans
 Hot Rolls and Butter
 Plain Cake with *Log Cabin-
 Pineapple Sauce
 Tea, Coffee, or Milk

FOOD FOR FIFTY

Individual Serving

Amount to Buy

Bread (1½-lb. loaf)
 Butter
 Cake
 Coffee

3 half slices
 ½ ounce
 1 slice
 5-6 ounces
 (Standard coffee cup)

3 loaves
 1½ pounds
 4 large cakes
 1 lb.-2½ gal. water
 (2 lbs.-5 gal. water for
 2 cups per person)

Coffee, Instant
 (Maxwell House)
 Cream (coffee)
 Cream (whipping)
 Sugar (coffee)
 Cubed sugar

1 cup
 2 tbsp.
 1 tbsp. (heaping)
 1½ tsp.
 1 lg. or 2 sm.

2 2-ounce jars-10 qts. water
 1½ qts.
 1 qt.
 1 lb.
 1 lb. lg. cubes
 ½ lb. sm. cubes

Fruits, mixed (for Fruit Cup
 or Fruit Salad)
 Ice Cream, bulk
 Ice Cream, brick
 Meat:

⅓ to ½ cups
 8 servings per qt.
 *6 servings per brick

4 to 6 quarts
 6½ qts.
 8½ qts.

Beef, Pot Roast, Round
 Beef, Standing Rib
 Chicken (for dishes con-
 taining cut-up cooked
 meat).

3-3½ ozs. cooked
 3-3½ ozs. cooked

18-20 lbs.
 20-25 lbs.

Chicken (Roast)

1½ ozs. cooked clear
 meat
 2-3 ozs. clear meat

13-17 lbs. drawn weight
 17-20 lbs. dressed weight
 25-35 lbs. drawn weight
 35-50 lbs. dressed weight
 12 lbs.
 20-35 lbs. Great variation in
 cooking methods and
 carving

Ground meat balls or loaf
 Roast Leg of Lamb

⅓ lb.
 2½-3 ozs.

20-25 lbs. drawn weight
 25-35 lbs. dressed weight
 9 pies
 2½ gal. (1 cup per person)

Turkey (Hen or Tom)

2-3 ozs. clear meat

Pie (9-inch)
 Punch, fruit
 Salad; vegetable, fish,
 chicken
 Salad dressing, garnish
 Salad garnish; Lettuce
 Vegetables (canned)
 Vegetables, fresh
 Asparagus
 Beans, green or wax
 Cabbage (for Cole Slaw)

⅓ pie
 ¾ cup

½ cup
 1 tbsp.
 1 lg. leaf or 2 sm.
 ½ cup

6½ qts.
 1 qt.
 8 heads
 3 #10 cans

Carrots
 Cauliflower

2½-3 ozs. or ½ cup
 3 ozs. or ½ cup

12-16 lbs.
 10-12 lbs.
 14-16 lbs. (1 lb. shredded
 measures 2 quarts)
 14-16 lbs.
 approx. 25 lbs.
 (56% approx. waste)

Peas
 Potatoes
 Spinach
 Tomatoes (salad)

2½ ozs. or ½ cup
 ½ to ¾ cups
 3-3½ ozs. or ½ cup
 5 per lb. sliced

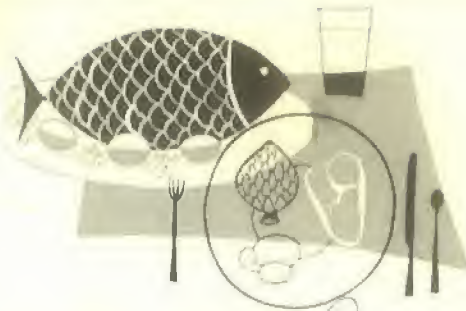
25 lbs.
 15 lbs. (1 pkg.)
 15-17 lbs.
 10 lbs. fresh for slicing
 (1 lb. yields 2 cups diced
 or wedges)

Vegetables, frozen
 Asparagus
 Green or Wax Beans
 Green Peas
 Lima Beans

3 ozs.
 3 ozs.
 3 ozs.
 3 ozs.

13 boxes
 13 boxes
 13 boxes
 13 boxes

ENTRÉES



Chicken Alexandria

With Parsley

YIELD: 3 1/4 gallons mixture

PORTION: 1 cup

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
Minute Rice.....	8 5-oz. packages	8 5-oz. packages
cold water.....	3 quarts.....
salt.....	2 tablespoons.....
shortening (or butter).....	2 cups.....	1 pound.....
flour.....	2 cups (8 ounces)
hot chicken broth (do not skim fat),	2 1/2 quarts.....
hot milk.....	2 quarts.....	2 quarts.....
Worcestershire sauce.....	2 teaspoons.....
salt.....	3 1/2 tablespoons.....
pepper.....	1/2 teaspoon.....
diced cooked chicken.....	3 quarts.....	4 5-lb. fowls (dressed)...
canned sliced mushrooms and juice.	1 1/2 quarts.....	8 4-oz. cans....
finely chopped pimento.....	1 1/2 cups.....	4 4-oz. cans....
chopped parsley.....	1 cup.....	1 bunch.....
minced onion.....	1/2 cup.....	5 med. onions..
buttered crumbs.....	1 cup.....

1. Combine Minute Rice, water, and salt in saucepan and cook as directed on the package.
2. Melt shortening in top of double boiler. Add flour and blend. Then add hot broth and milk and stir until mixture is thickened.
3. Stir in Worcestershire sauce, salt, and pepper.
4. Add cooked rice, chicken, mushrooms, pimento, parsley, and onion. Mix thoroughly.
5. Pour mixture into greased shallow pans. Top with buttered crumbs. Bake in hot oven (450°F.) 10 minutes, or until crumbs are golden brown.

Recipe may be doubled. Total amount needed may be prepared in advance and placed in baking pans. At serving time place pans as needed in oven to brown.

Note: Recipes specify 5 oz. packages of Minute Rice, though the more convenient 15 oz. packages may be used.

Chop Suey with Almonds

YIELD: 11 1/2 quarts meat mixture;
11 quarts rice

PORTION: 7/8 cup chop suey;
7/8 cup rice

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
butter or shortening.....	2 cups (16 ounces) ..	1 pound.....
lean pork, cut in thin strips.....	8 pounds (trimmed meat)	15 pounds pork loin
chopped onions.....	2 quarts.....	2 1/2 pounds
celery, cut in 1-inch strips.....	1 gallon.....	2 to 3 bunches..
hot vegetable liquid and water.....	3 quarts.....
salt.....	4 teaspoons.....
pepper.....	1/2 teaspoon.....
drained canned mixed Chinese vegetables.....	5 quarts.....	8 No. 2 cans ..
cornstarch.....	1 cup (5 ounces)
cold water.....	1 cup.....
soy sauce.....	1/3 cup.....
Minute Rice.....	16 5-oz. packages	16 5-oz. pkgs. .
cold water.....	6 quarts.....
salt.....	3 tablespoons...
whole toasted almonds.....	2 1/2 cups.....	12 ozs. approx.

1. Melt shortening in hot skillets. Add meat and brown quickly for 2 minutes. Add onions and sauté for 5 minutes longer, stirring frequently. (Do not crowd meat in skillets; this results in steaming)

(Continued on next page)

Chop Suey with Almonds



rather than browning. If necessary, use several skillets or large roasting pan.)

2. Add celery, liquid from drained vegetables and water, and seasonings. Cover and boil gently 5 minutes.
 3. Add Chinese vegetables, mixing well. Bring mixture again to a boil.
 4. Combine cornstarch, water, and soy sauce. Add to meat mixture and stir lightly. Cook 1 minute.
 5. Combine Minute Rice, cold water, and salt in saucepan and cook as directed on the package.
 6. Serve chop suey on the rice and garnish with whole toasted almonds.
- Recipe may be doubled. Rice can be reheated by placing in covered pans in oven or over hot water.

Cheese and Corn Soufflé

YIELD: 10½ pounds (7½ quarts)

PORTION: 3½ ounces (approx.)

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
Minute Tapioca	1½ cups (8 ounces)	1 8-oz. pkg . .
salt	4 teaspoons	2 quarts
scalded milk	2 quarts	2 quarts
American cheese (sharp), grated	2 pounds	2¼ pounds*
egg yolks	18 (1½ cups)	1½ dozen eggs (total)
canned cream-style corn	1½ quarts (2½ No. 2 cans)	3 No. 2 cans . .
grated onion	2 tablespoons	1 large onion . .
chopped green peppers	1 cup	2 medium peppers . .
finely cut pimento	¾ cup	2 4-oz. cans . .
egg whites	18 (2¼ cups)	

*The extra weight of cheese allows for trimming the rind.

1. Add Minute Tapioca and salt to scalded milk (heated just below boiling) and cook over rapidly boiling water 5 minutes, stirring frequently.
2. Add cheese and stir until melted. Cool slightly.
3. Beat egg yolks well; add to cheese mixture and blend. Then add vegetables.
4. Beat egg whites until stiff, but not dry. Fold in cheese mixture. Turn into greased baking pans, filling pans to a depth of 1½ inches. Set in pans of hot water and bake in moderate oven (350°F.) 45 to 50 minutes, or until soufflé is firm. Serve hot. Garnish with parsley, if desired.

Better to remake this recipe for more servings.



Vegetable Beef Loaf with Parsley Rice

Vegetable Beef Loaf with Parsley Rice

YIELD: 13½ pounds meat loaf;
7 quarts rice

PORTION: 4 ounces meat loaf (approx.);
½ cup rice

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
yellow onions	6 ounces	3 med. onions . .
green peppers	8 ounces	2 med. peppers . .
potatoes	1½ pounds	1½ pounds
carrots	1 pound	1 bunch
ground beef	6 pounds	6 pounds
tomato juice	4½ cups	2 No. 2 cans . .
eggs	6	½ dozen
salt	2½ tablespoons	
pepper	1½ teaspoons	
finely ground crumbs	1¼ quarts	2 10-oz. cans . .
Minute Rice	10 5-oz. packages	10 5-oz. pkgs. . .
salt	2½ tablespoons	
water	1¼ gallons	
chopped parsley	2 cups	1 bunch

1. Clean fresh vegetables, then grind or chop all together into cubes or pieces about ¼ inch in diameter. (Measure of ground raw vegetables is 2 to 2¼ quarts.)
2. Combine vegetables with beef, tomato juice, eggs, seasonings, and crumbs in large bowl. Mix well.
3. Line ends and bottoms of four 9x5x3-inch loaf pans with strips of brown paper and grease well. Pack meat mixture in pans and bake in slow oven (325°F.) 1½ hours, or until meat is well done. Remove

(Continued on next page)

from oven. Cool 10 minutes before removing from pans, then turn out and cut in slices about ½ inch thick.

- Combine Minute Rice, salt, and water and cook according to package directions for extra-tender rice. Just before serving, add chopped parsley and fluff rice with a fork.
- Serve one slice of meat loaf and mound of rice per portion. Garnish with paprika or strips of pimento, if desired.

Recipe may be doubled. Bake in loaves of size indicated and for length of time specified.

Shrimp Creole with Rice

YIELD: 6¼ quarts shrimp creole;
7 quarts rice

PORTION: ½ cup shrimp creole;
½ cup (approx.) rice

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
chopped onions.....	1½ cups.....	2 large onions.
chopped celery.....	2¼ cups.....	1 bunch.....
chopped green peppers.....	2¼ cups.....	6 peppers.....
salad oil or shortening.....	3 tablespoons.....	
flour.....	3 tablespoons.....	
tomato juice.....	3¼ quarts.....	6 No. 2 cans..
tomato paste.....	1½ cups.....	3 6-oz. cans..
salt.....	2 tablespoons.....	
cinnamon.....	1 teaspoon.....	
nutmeg.....	1 teaspoon.....	
pepper.....	½ teaspoon.....	
cayenne.....	¼ teaspoon.....	
lemon juice or vinegar (optional)...	3 tablespoons.....	
brown sugar (optional).....	¼ cup.....	
peeled cooked shrimp.....	3 quarts (3½ pounds)	7 pounds fresh shrimp
Minute Rice.....	10 5-oz. packages	10 5-oz. pkgs...

- Sauté onions, celery, and green pepper in oil or shortening until vegetables are browned.
- Add flour and blend.
- Combine tomato juice, tomato paste, seasonings, lemon juice, and brown sugar. Add to vegetable mixture. Bring to a boil. Then reduce heat and simmer about ½ hour.
- Add shrimp and continue cooking until mixture is heated through.
- Cook Minute Rice according to package directions. Serve hot shrimp creole over rice.

Directions for cooking shrimp. Drop fresh shrimp (peeled or unpeeled) into 2 quarts briskly boiling salted water. Bring again to a boil, cover, and boil 3 to 5 minutes, or until shrimp is tender. Drain, then peel, if necessary.

Recipe may be doubled.

SALADS



Jellied Raw Vegetable Salad

YIELD: 6½ quarts mixture

PORTION: ½ cup

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
Lemon Jell-O.....	1½ pounds.....	8 3-oz. pkgs...
salt.....	3 tablespoons.....	
hot water.....	3½ quarts.....	
vinegar.....	2 cups.....	1 pint.....
chopped cabbage.....	2½ quarts.....	2½ pounds....
thinly sliced celery.....	2 quarts.....	3 to 4 bunches
diced pimento.....	1½ cups.....	4 4-oz. cans..
diced green peppers.....	1½ cups.....	3 med. peppers

- Dissolve Jell-O and salt in hot water.
- Add vinegar and chill until slightly thickened.
- Fold vegetables into slightly thickened Jell-O. Turn into individual molds or shallow pans. Chill until firm.
- Unmold or cut in squares. Serve on crisp lettuce and garnish with mayonnaise.

Recipe may be doubled. Work quickly when Jell-O begins to thicken to avoid setting before turning into molds.

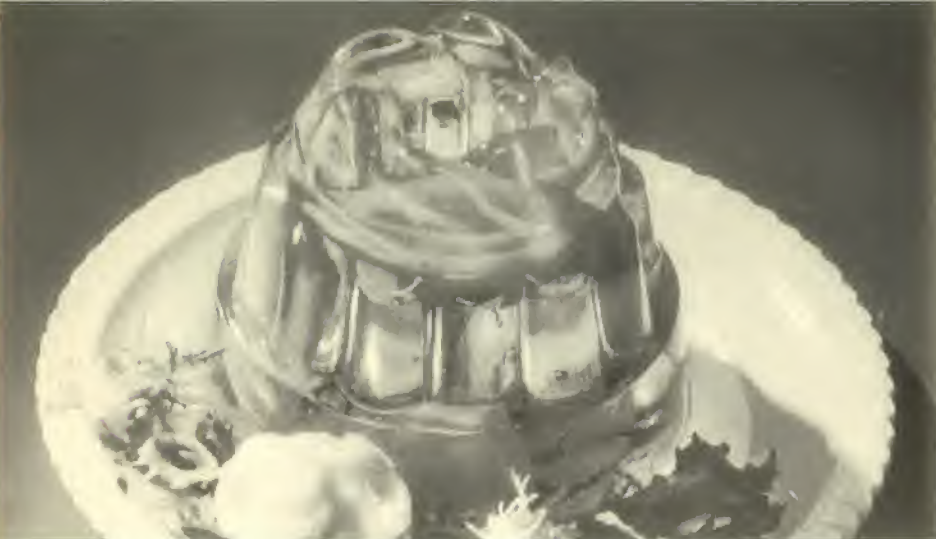
Peach Ginger Ale Salad Molds

YIELD: 6½ quarts mixture

PORTION: ½ cup

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
Orange Jell-O.....	1½ pounds.....	8 3-oz. pkgs..
salt.....	1½ teaspoons.....	
hot water.....	2¾ quarts.....	
drained canned sliced peaches.....	2¼ quarts.....	4 No. 2½ cans
ginger ale.....	1½ quarts.....	1½ quarts.....

(Continued on next page)



Peach Ginger Ale Salad Mold

1. Dissolve Jell-O and salt in hot water. Chill until slightly thickened.
2. Fold peaches and ginger ale into slightly thickened Jell-O. Turn into individual molds or shallow pans. Chill until firm.
3. Unmold or cut in squares. Serve on crisp lettuce with mayonnaise or whipped cream salad dressing.

Recipe may be doubled:

Mixed Green Salad

YIELD: 2½ gallons mixture		PORTION: ¾ cup
INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
coarsely shredded cabbage	2 quarts	1½ pounds
coarsely shredded greens*	7 quarts	4 heads or bunches ..
finely diced green pepper	½ cup	1 large pepper
thinly sliced celery	2 cups	1 bunch
chopped hard-cooked eggs	12	1 dozen
tomatoes, cut in small wedges	6 (1¼ quarts) ..	1½ pounds
French dressing	2½ cups

*Equal amounts of lettuce, chicory, romaine, and escarole, or any combination of these greens, may be used, depending on availability.

1. Combine cabbage, greens, green pepper, and celery. Mix thoroughly.
2. Just before serving, add eggs, tomato wedges, and French dressing. Toss lightly.

For hearty salad, add ham, salami, or bologna, cut in thin strips, to the mixture just before serving. Use 1 quart (1¼ pounds) meat.

Recipe may be doubled; add dressing just before serving.

Minute Rice Chicken Salad

YIELD: 2 gallons mixture		PORTION: ⅝ cup
INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
Minute Rice	3 5-oz. packages	3 5-oz. pkgs. .
water	1½ quarts
salt	2¼ teaspoons
mayonnaise	1½ quarts	1½ quarts
lemon juice	2 tablespoons	1 lemon
diced pimento	¾ cup	2 4-oz. cans ..
salt	2 tablespoons
pepper	1½ teaspoons
cooked peas	2½ quarts	5 12-oz. pkgs. Birds Eye Green Peas...
diced cooked chicken	2¼ quarts	3 5-lb. fowls (dressed)
diced celery	2¼ quarts	5 bunches

1. Combine Minute Rice, water, and salt in saucepan and cook as directed on the package for extra-tender rice. Keep covered and allow to cool to room temperature.
2. Mix together mayonnaise, lemon juice, pimento, and seasonings.
3. Add cooked rice, peas, chicken, and celery to mayonnaise mixture; toss together lightly. Chill about 1 hour before serving. Serve on crisp lettuce with tomato slices, green pepper rings, or radish roses.

Crabmeat Salad

Use above recipe, substituting 2½ quarts shredded crabmeat (six 6-ounce cans) for the chicken. Increase the lemon juice to 3 tablespoons.

Recipe may be doubled.

Minute Rice Chicken Salad



DESSERTS



Butterscotch Raisin Pudding

YIELD: 7 quarts mixture PORTION: $\frac{5}{8}$ cup

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
evaporated milk	1½ quarts	4 13-oz. cans. .
water	2¼ quarts	
egg whites	8	8 eggs (total) . .
brown sugar, firmly packed	1 cup (6 ounces) .	2 pounds (total)
Minute Tapioca	1 cup ($\frac{5}{8}$ pkg.) . .	
brown sugar, firmly packed	2 cups (12 oz.) . .	
salt	1 teaspoon	
raisins	1 quart (1½ packages) . .	
egg yolks, beaten	8	
water	1 cup	
butter	½ cup	¼ pound
vanilla	1 tablespoon	

1. Combine evaporated milk and water in top of double boiler. Heat to just below boiling point.
2. When milk is almost scalded, beat egg whites until foamy throughout, add first amount of brown sugar gradually, and continue beating until mixture stands in soft peaks. Set aside while pudding mixture is cooking.
3. Combine Minute Tapioca, remaining sugar, salt, and raisins.
4. Combine egg yolks with 1 cup water and mix well, then stir into tapioca mixture. Add to scalded milk in double boiler and cook over rapidly boiling water 5 minutes, stirring frequently. (Do not overcook—mixture thickens as it cools.) Remove from heat and stir immediately into beaten egg-white meringue.
5. Add butter and vanilla. Cover and cool 15 to 20 minutes. Then stir once and pour into shallow pans. Cover with waxed paper and chill.
6. Serve in dessert dishes and garnish with whipped cream, if desired.

Recipe may be doubled, though beating larger number of egg whites may be difficult unless a mixer is available.

Minute Tapioca Cream

YIELD: 7 quarts mixture PORTION: 4 ounces ($\frac{1}{2}$ cup) approx.

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
milk	5½ quarts	6 quarts (total) .
egg whites	6	½ dozen eggs (total)
sugar	$\frac{3}{4}$ cup (5 ounces) .	2 pounds (total)
Minute Tapioca	2 cups (11 ozs.) .	2 8-oz. pkgs. . .
sugar	2½ cups (1 pound 2 ounces) . .	(use only measured amount called for)
salt	1 tablespoon . . .	
egg yolks, beaten	6	
cold milk	2 cups	
vanilla	1½ tablespoons . .	

1. Scald the first amount of milk in top of double boiler. Heat to just below boiling point.
2. When milk is almost scalded, beat egg whites until foamy throughout. Add first amount of sugar gradually and continue beating until mixture stands in soft peaks. Set aside while pudding mixture is cooking.
3. Combine Minute Tapioca, remaining sugar, and salt.
4. Combine egg yolks with cold milk and mix well, then stir into tapioca mixture. Add to scalded milk in double boiler and cook over rapidly boiling water 5 minutes, stirring frequently. (Do not overcook—mixture thickens as it cools.) Remove from heat and stir immediately into beaten egg-white meringue.
5. Add vanilla. Cover and cool 15 to 20 minutes. Then stir once and pour into shallow pans. Cover with waxed paper and chill.
6. Serve in dessert dishes with chocolate sauce, fruit sauce, sliced fresh or frozen strawberries, or Log Cabin Sauce (see recipe next page), alternating layers of pudding with fruit or sauce for attractive service. For this amount of pudding (50 portions) allow 1½ quarts of fruit or sauce, or about 2 tablespoons per portion.

Recipe may be doubled, though larger amount of egg whites may be difficult to beat unless a mixer is available.

Minute Tapioca Cream



Fruited Log Cabin Sauce

YIELD: 2 quarts sauce

PORTION: 2½ tablespoons

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
Log Cabin Syrup	1½ quarts	4 12-oz. bottles.
canned crushed pineapple (including juice)	2⅓ cups	1 No. 2 can

Heat Log Cabin Syrup in saucepan to boiling. Remove from heat and add crushed pineapple. Serve warm as a dessert sauce with ice cream, cottage puddings, or plain or pecan waffles.

Recipe may be doubled.

Apple Crisp

YIELD: 6¼ quarts mixture

PORTION: ½ cup

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
sugar	2¼ cups (1 pound) ..	3 lbs. (total) ..
melted butter	¾ cup (6 ounces) ..	1½ lbs. (total) ..
salt	1 tablespoon
cinnamon	2 tablespoons
thinly sliced peeled apples	10 quarts (9 lbs.) ..	13 to 15 lbs. ...
butter	2 cups (1 pound)
sugar	1 quart (1¾ pounds)
flour	¾ cup (3 ounces)
Post's 40% Bran Flakes	4½ quarts	3 8-oz. pkgs. ..
or Post Toasties	2 8-oz. pkgs. ..

1. Mix together first amount of sugar, melted butter, salt, and cinnamon and sprinkle on bottom of baking pans.
2. Arrange apples on top of sugar mixture.
3. Cream remaining butter, add sugar and flour, and mix well.
4. Crush cereal and add to creamed mixture, stirring well. Spread over apples. Cover and bake in moderate oven (350°F.) 30 minutes. Remove cover and continue baking 30 minutes longer, or until apples are tender.
5. Serve warm with cream.

Note: If apples have been stored or tend to be dry, add 1 to 2 cups of water to the apples before baking.

Recipe may be doubled.



Mixed Fruit Ambrosia

Mixed Fruit Ambrosia

YIELD: 6½ quarts mixture

PORTION: ½ cup

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
Baker's Coconut	1½ pounds (6 packages)	6 4-oz. packages
orange sections, free from membrane	2½ quarts	2 dozen large oranges
canned fruit cocktail	2½ quarts	3 No. 2½ cans ..
sugar	2¼ cups (1 pound) ..	1 pound

Combine coconut, fruits (including juices), and sugar in large bowl. Chill thoroughly. Serve in dessert dishes.

Note: To vary ambrosia, substitute bananas, grapes, grapefruit sections, fresh pineapple, or berries for part of the fruit in the above recipe. Keep the same total measure of fruit and adjust the sugar to the tartness of the fruits used.

Recipe may be doubled, but mix fruits carefully to avoid crushing.

Chocolate Nut Pudding

YIELD: 12 $\frac{3}{4}$ pounds pudding

PORTION: $\frac{1}{2}$ cup

INGREDIENTS	MEASURE OR WEIGHT	AMOUNT TO BUY
flour.....	1 $\frac{1}{2}$ quarts, sifted (1 $\frac{1}{2}$ pounds)
Calumet Baking Powder.....	4 tablespoons...
salt.....	2 tablespoons...
granulated sugar.....	4 $\frac{1}{2}$ cups (2 pounds)	2 pounds
Baker's Breakfast Cocoa.....	1 $\frac{1}{8}$ cups (4 ounces)	2 8-oz. cans (total).....
milk.....	3 cups	1 quart
melted shortening.....	$\frac{3}{4}$ cup (5 ounces).	1 pound
vanilla.....	2 tablespoons...
chopped nut meats.....	3 cups	$\frac{3}{4}$ pound
brown sugar.....	1 $\frac{1}{2}$ quarts, firmly packed (2 $\frac{1}{4}$ pounds)	3 pounds
Baker's Breakfast Cocoa.....	2 cups (7 ounces)
boiling water.....	2 $\frac{1}{4}$ quarts.....

1. Sift together flour, baking powder, salt, granulated sugar, and first amount of cocoa.
 2. Add milk, shortening, and vanilla to dry ingredients. Mix only until smooth.
 3. Add nut meats. Turn into greased pudding pans to a depth of $\frac{1}{2}$ inch.
 4. Combine brown sugar and remaining cocoa. Sprinkle over batter.
 5. Pour boiling water over top of batter, dividing equally among pans. (This makes a chocolate sauce on bottom of pans after pudding is baked.) Bake in moderate oven (350°F.) 30 to 40 minutes. Cut in squares. Serve warm, topped with sauce from the bottom of the pans.
- Recipe may be doubled.



Recipes tested by Frances Barton

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